

Chelan-Douglas Health District

Fresh Tree Fruit Sampling Health & Safety Guidelines

Date: June 24, 2002

- I. Washing of Fruit** (apples, pears, peaches, nectarines, apricots & cherries). Note: Fruit should not be split nor have any open wounds. "Drops" should not be used.
 - Fruit must be washed under *potable cold-running water prior to slicing or cutting.
 - A clean scrub brush should be used on apples.
- II. Hand-washing**
 - Hands should be washed prior to slicing, handling, and serving samples of fruit, using:
 - Warm running *potable water,
 - Liquid soap,
 - Paper towels
- III. Restrooms**
 - A restroom or portable toilet should be provided within 200 feet.
- IV. No Bare Hand Contact with Fruit**
 - Food-grade disposable gloves shall be used when handling, washing, slicing and serving sliced fruit
 - Replace gloves when they become torn, contaminated, or are removed.
- V. Clean Cutting Boards and Utensils**
 - Use clean cutting boards and utensils.
 - Keep knives and utensils in a clean place while not in use.
 - If cutting board or utensils become dirty, clean them using :
 - Sanitizer solution (1 teaspoon of bleach per gallon of water) and wiping cloths, or
 - Disposable "sanitizer wipes" made with chlorine or quaternary ammonia type sanitizer.
- VI. Display of Samples**
 - Samples shall be kept covered to protect from dust and insects, prior to serving.
- VII. Serving Samples**
 - Samples shall be served in a manner to prevent contamination by customers using any of the following methods:
 - Handing the sample to the customer with gloved hand(s)
 - Placing individual servings in a single use container, such as a plastic cup
 - Use of a toothpick
 - Serving the samples to the customer with tongs or scoops
 - Placing sample on wax paper or similar surface

*Potable water means water from a Public water system or a Group A or B water system.